



BRUNCH
RESTAURANT WEEK WINTER 2010
\$20.10

cocktail (choose one)

- mimosa *sparkling wine & freshly squeezed orange juice*
- martini caprese *belvedere vodka infused with fresh garden herbs, tomato-basil water*
- black & blueberry sparkle *ketel one citroen vodka, local blueberry, blackberry & basil lemonade, sparkling wine*
- salsa verde *partida tequila infused with roasted poblano peppers, cointreau, fresh cilantro, lime juice, agave nectar*
- baltimore *a bloody mary with absolut peppar, old bay and celery*

entrée (choose one)

- green eggs & ham *spinach, gruyere, & virginia ham quiche*
- maple cinnamon oatmeal *with brown sugar, apples, & raisins*
- pop pop's french toast *orange & vanilla scented brioche toast with apple-raisin compote*
- eggs new orleans *english muffins topped with crawfish royale, poached egg & hollandaise sauce, home fries*
- snake eyes *2 soft-cooked eggs baked in a bread basket, country sausage, red eye gravy, home fries*
- sun's special *mushroom & cheddar omelet with home fries & toast (white, marble rye, multi grain)*
- egg B.L.T. *white toast with fried egg, bacon, lettuce, tomato & mayo, home fries*
- beef hamburger *with vermont cheddar, sesame seed bin & shoestring fries (add bacon 2)*
- grilled chicken cobb salad *avocado, tomato, fried egg, bacon, blue cheese*
- french dip *roast beef, au jus, horseradish cream, shoestring fries, with or without cheese*

side (choose one)

- | | |
|------------------|--|
| home fries | apple wood bacon |
| petite banana | country sausage |
| blueberry muffin | bagel & cream cheese |
| sliced tomato | toast (white, marble rye, multi grain) |
| shoestring fries | mixed greens & sherry vinaigrette |